

To order your **FREE** copy of *Science and Our Food Supply*, clip and send the form below to:

Graduate School, USDA
ATTN: Science & Our Food Supply (IH)
600 Maryland Avenue, SW
Suite 270
Washington, DC 20024-2520

ORDER FORM



Please send me one copy of the
Science and Our Food Supply classroom kit.

Name: _____

Title: _____

School Name: _____

School Address: _____

City: _____ State: _____ Zip: _____

School Phone: _____

School Fax: _____

Email: _____

Grades you teach: ☐ Middle Level ☐ High School

Number of students your science classes: _____

Your school's total enrollment: _____

Number of teachers with whom
you may share this program: _____

Subjects you teach: _____

Why teach food safety in your classes?

What captures the interest
of students? FOOD! Yes,
food can be used to engage
students in inquiry-based
science — *really!*

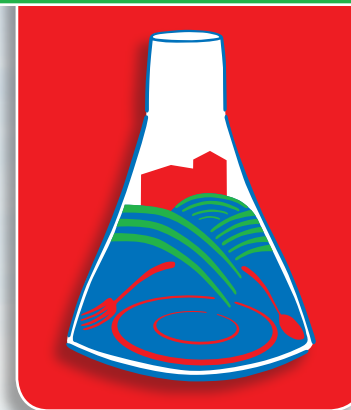


Food safety has become an important national
focus. Each year, approximately one third of the
U.S. population has mild to severe illnesses caused by
pathogens in food — and more than 5,000 people
die from them.

Learning food safety science will enable your stu-
dents to better understand decisions and practices
that may affect their personal health. It will encour-
age them to step up to the plate and take an active
role in preventing foodborne illnesses.

The good news — the CDC reports that nearly
100% of all foodborne illness cases can be prevent-
ed. Keeping food safe from harmful bacteria is key!

The Food and Drug Administration (FDA) in col-
laboration with the National Science Teachers
Association (NSTA) has created Science and Our
Food Supply, an innovative interactive supplement-
ary program for science educators. Guided by the
National Science Education standards, the curricu-
lum also provides connections to Personal Health
and Social Perspectives standards, which are often
missing in other science curricula.

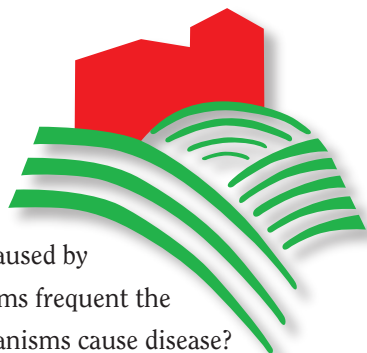


SCIENCE AND OUR FOOD SUPPLY

Investigating Food Safety From Farm to Table



Professional Development Program in Food Science



Disease outbreaks caused by foodborne organisms frequent the news. How do these organisms cause disease? What measures are being taken by the federal government to prevent transmission of these organisms? What can individuals do to protect themselves from such disease?

The science and technology of food production, transportation, storage and preparation has changed to meet the need for safe food products and new research has broadened our understanding of food science. Science educators have the opportunity to use this information to provide topically relevant lessons in food science for their students. The Food and Drug Administration (FDA) and the National Science Teachers Association (NSTA) designed a professional development program in Food Science consistent with the *National Science Education Standards*.

Selected middle-level and high school science educators will have an opportunity to be involved in a multi-dimensional professional development program.

For more information,
see this web site
<http://www.grad.usda.gov/fda>

*Use food to engage students in inquiry-based science! The Food and Drug Administration and the National Science Teachers Association have worked with experienced educators and food scientists to create **Science and Our Food Supply**, an innovative National Science Education Standards-guided supplementary curriculum for use in middle level and high school classes.*



Science and our Food Supply Teacher's Guide

- ▶ Separate Guides for middle level and high school teachers.
- ▶ Teacher-friendly modular format that covers food science from the farm to the table.
- ▶ Easily fits into Biology, Life Science, or other science classes.
- ▶ Fun, creative ways for presenting lessons.
- ▶ In-depth activities and experiments covering a broad range of topics, including bacteria and foodborne pathogens, pasteurization technology, the science of cooking a hamburger, DNA fingerprinting, and outbreak analysis.
- ▶ Reproducible Student Sheets to accompany activities and experiments, including a master lab report sheet that students can use to record observations, results, and other data.

Food Safety A to Z Reference Guide

- ▶ Offers the most accurate, up-to-date information on food safety.
- ▶ Features an easy-to-use alphabetical format.
- ▶ Includes more than 100 terms.
- ▶ Presents practical, in-depth information on the 4 Cs of Food Safety (Clean, Cook, Chill and Combat Cross-Contamination).
- ▶ Introduces healthy practices for handling, preparing, cooking, and serving a variety of foods.
- ▶ Includes a vivid Farm-to-Table Continuum illustration.
- ▶ Insider interviews with real-life scientists.
- ▶ Tips, fun facts, and answers to your most frequently asked food safety question.

"My students comment more about hand washing, germ cultures, the 4 C's and food born illness on their end of the year evaluations than any other thing I teach about."

